

# Welcome to Cloisters Restaurant

The original dining room of Nutfield Priory provides a sophisticated space for sampling intricately prepared dishes. Above you, the arched ceiling and stone carvings lend a classic feel and, on a clear day and night, your food is accompanied by expansive views. Whether it is to celebrate a special occasion or just for the pleasure of it, here you will find great food and a fantastic wine list.

Cloisters Restaurant serves traditional favourites with a contemporary twist in the grand surroundings of this country house.



Two AA Rosettes  
For Culinary Excellence

Martin Castle  
**Restaurant & Bar Manager**

Alec Mackins  
**Executive Chef**

# NUTFIELD PRIORY

HOTEL & SPA  
NUTFIELD, SURREY

## To Start

**Velouté of cauliflower cheese (v) £7**  
Pumpkin seed cream

**Grilled salmon darne £9**  
Avacodo purée, fennel and orange salad

**Tuna £9**  
Ceviche with banana shallot shells, balsamic celeriac

**South Coast pan-fried diver scallops £12**  
Carrot purée, butter poached clam meat, pancetta

**Carpaccio of Surrey Farm beef £11**  
Crispy puy lentil, caper olive oil

**Smoked chicken and duck terrine £9**  
Apricot

**Braised leek £8**  
Poached and pickled Williams pear, honey dressing, gorgonzola cream

**Honey roasted butternut squash £8**  
Curried lentils, coconut cream

**Shellfish bisque £9**  
Baby artichoke, wild mushrooms

## Hand Picked Favourites

**John Ross Jnr Scottish smoked salmon £10/20**  
Lemon, capers, shallots

**Corn-fed chicken Caesar salad £8/16**  
Marinated anchovies, croutons, parmesan

*Hand*PICKED  
HOTELS

Guests staying on our dinner, bed and breakfast rate have an allocation of £35 per person towards dinner (excludes beverages). All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. An optional service charge of 10% will be added to your bill

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## Main Course

### **Seared salmon £24**

Chive and chervil potato cake, baby fennel, rocket, Champagne beurre blanc

### **Corn-fed chicken £22**

Butter poached breast, confit leg, burnt onion puree, shallot shells, lime butter beans

### **Pig and apple £23**

Herb crust tenderloin, crackling, celeriac cream, black pudding purée, cider jus

### **The love of onion £19**

Red onion tart, black onions, shallot rings, beetroot purée, pickled cauliflower

### **Rack of Lamb £24**

Aubergine caviar, braised leeks, purple sweet potato, red cherry jus

### **Poached John Dory and grilled red mullet £24**

Squid ink risotto, samphire, chive oil

### **Seared sea bass £25**

Red wine and shallot spinach, carrot purée, truffled mash, chicken jus

### **Jerusalem artichoke risotto (v) £19**

Brown cup mushrooms, baby spinach, dried shallots

### **Chateaubriand of Surrey Farm beef £75**

Fat chips, whole roasted carrots and honey roasted parsnips, confit cherry tomatoes, green peppercorn sauce

**(can be served as a filet for one £39)**

### **Sides £4 each**

Triple-cooked chips with parmesan, sauté sugar snaps and leeks, cauliflower broccoli and bacon cheese

## Hand Picked Favourites

### **Hand Picked gourmet burger £16**

Toasted pretzel bun, tomato, pickle, red onion tomato chutney, triple cooked chips  
*The beef for our burgers is selected and produced from cattle which have been fed on natural grass-based diets that produce our very own exclusive burger, using only the finest cuts - fillet, sirloin and rib.*

### **Rib eye steak approx. 224g £22**

Hand cut chips, tomatoes, mushroom and peppercorn sauce

### **Fish and chips £18.5**

Cod, chips, minted peas, tartare sauce, lemon

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## Desserts

### **Painter's palate £7**

A selection of ice creams and sorbets

### **Chocolate orange £11**

Parfait, sorbet, soil, coffee cream

### **Pineapple rice pudding £9**

Fennel crisp, lime sorbet

### **Baked camembert £17.5**

Cider and rosemary infused, glazed clementine, toasted onion bread  
(for 2 people)

### **English cheese board £11**

Grapes, quince paste

### **Sticky toffee pudding £9**

Orange gel, date purée, vanilla cream

### **Orange blossom poached apple £8**

Blackberrys, bee pollen and Nutfield honeycomb, orange thyme sorbet

### **Consommé of raspberry and earl grey £9**

White chocolate and raspberry straw, lime quark

### **Coffee and handmade petits fours £5**

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## Dessert Wines & Ports

### By the glass

<b>Chateau du Levant Sauternes, Bordeaux 2010</b>	<b>£6</b>	50ml
<b>Eclat Botrytis Semillon, Chile 2011</b>	<b>£4.5</b>	50ml
<b>Muscat de Beaumes de Venise, 2013</b>	<b>£3.5</b>	50ml
<b>Warre's Otima 10 Years Tawny</b>	<b>£5</b>	50ml
<b>Warre's NV</b>	<b>£4.5</b>	50ml
<b>Warre's LBV, 2007</b>	<b>£5.5</b>	50ml

### By the bottle

<b>Chateau du Levant Sauternes, Bordeaux, France 2010</b>	<b>£38</b>
<i>Lusciously exotic with lingering flavours of peach, apricot, grapefruit, 37.5cl Bottle</i>	
<b>Valdivieso Eclat Botrytis Semillon, Curico, Chile 2011</b>	<b>£33</b>
<i>Deep gold, honeyed palate with mouth-watering citrus fruit characters, 37.5cl Bottle</i>	
<b>Muscat Beaumes de Venise, Rhone, France 2013</b>	<b>£34</b>
<i>Pronounced, floral, honeysuckle and musky ripe orange fruit aromas with a lovely balanced sweetness and ripe fresh Muscat grapeiness, 50cl Bottle</i>	
<b>Warres Warrior, Douro, Portugal NV</b>	<b>£40</b>
<i>Velvety full body, luscious blackcurrant and cherry flavours, Bottle</i>	
<b>Warres Otima 10yr old Tawny Port, Douro, Portugal NV</b>	<b>£38</b>
<i>Russet crimson with a fragrant, ripe-fruit bouquet and smooth, silky texture, Bottle</i>	
<b>Warres LBV Port, Douro, Portugal 2010</b>	<b>£52</b>
<i>Firm and full-bodied with a ripe fruit character, almost chewy tannins and a long finish, Bottle</i>	

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